

**Short-Term Mission: Training of veterinary inspectors**  
**Activity 4.2**  
**(CARDS Twinning Project BA05 IB AG 01)**  
**Sarajevo, 4<sup>th</sup> – 5<sup>th</sup> of November 2008**

**Mission Report**

**1. Expert: Dr. Michael Stede, Official Veterinarian**

**2. Objectives and tasks of the mission:**

To develop proposals on a suitable organisation in BiH in regard of control of fishery product establishments.

Registration of establishments and control system of HACCP

Proposals to train the Veterinary inspectors

**3. Time schedule of mission:**

Date	Activities / Meetings	Remarks: Met persons
02.11.08	Flight from Hamburg to Sarajevo Preparation work for workshop	
03.11.08	<u>Sarajevo:</u> State Veterinary Office of BiH (SVO) Short visit to RTA office and performance of workshop at SV Office: Opening of workshop by Mr. Slavisa Krestalica & Mr. Faruk Mulabdic.  Introducing of workshop by a presentation of Mr. Slavisa Krestalica.  Presentations of expert speaker Michael Stede and discussions according to the targets of the workshop	Mrs. Dr. Schollmeyer, RTA; Mr. Slavisa Krestalica (SVO) Mr. Faruk Mulabdic (SVO);  Participants according to the list as documented at RTA office and available there
04.11.08	Workshop with presentations of the expert and discussions according to the targets of the workshop.  Closing words by Mr. Krestalica and the expert; Distribution of certificates to participants.	
05.11.08	Report work of expert. Return of expert to Germany-Hamburg/Cuxhaven	
Interpretation service	On both days	Mrs.Laura Bošnjak

**3.Summary of the Results of the Mission :**

**3.1 Introduce**

Towards the end of the Twinning Project there was the possibility and wish of SVO to add to the up to now performed activities regarding fishery products a last session regarding the above mentioned targets.

In a little hurry an agenda was established and finally adapted by the expert to a certain flow of the workshop incorporating all issues of the proposed agenda.

**The main topics are:**

- The structure of BiH establishments with special respect to aquaculture establishment as visited during the previous visits of the expert regarding primary production, preparing and processing.
- The question of an appropriate structure of competent authorities for controls of fishery products establishments.
- The obligations of operators with special reference to their responsibility in food business.
- Hygiene problems of product flow in primary and the subsequent stage of preparation and processing
- Registration, approval and current supervision of establishments, use of questionnaires according to the German example of a guide line for official controls
- Basic hygiene and HACCP application requirements.
- Operators and official sampling with special reference to aquaculture establishments.
- Special problems in aquaculture establishments identified by official sampling.
- Proposed issues for training of Veterinary Inspectors.

**3.2 Methods**

- Power Point presentations of the expert open to discussion and arising questions.
- Interactives by questions of expert and of SVO representative to the auditory.
- Discussion and demonstration of areas of special official interests using a DVD of the LAKS aquaculture enterprise situated in the Mostar region.

The used materials are added in the annex to this report.

**3. Final Summary and conclusion:**

**3.1 Some topics worth to be mentioned**

It was pointed out that BiH aquaculture establishments incorporate primary production, preparing and processing. In so far the area of primary production is not covered by a HACCP based hygiene programme of the establishment. However the operator has to develop and maintain a PreRequisite-/GHP programme according to the activities carried out (Regulation 852/04).

It was also discussed that as a minimum requirement the operator has to start according to the basic principles of an HACCP system at first a hazard analysis of the production flow (Principle 1) and a definition of Critical Control points at production steps. The basic requirement for a CCP is that there is the possibility for corrective actions. If these are not available than this control point will be not a CCP and the production must be changed or closed down if the hazard is significant to human health.

There are productions possible where CCPs cannot be established or if the hazards are covered by PRP/GHP to guarantee safe production. Such area may be the production of fresh fishery products **excluding** minced fish by taking into account the epidemiological situation of pathogens or parasite infestation of these products.

The best way for the private and official side would be if hazard analysis work sheet forms and Hazard plan forms would be used for current work and documentation. Examples were presented.

This leads to the basic requirements of food production in EU that the operator has obligations and responsibilities and that official controls have to verify the activities of operators which have to fit the food safety requirements of the law.

Beside the theory practical advice was demonstrated by pictured examples regarding sampling and detection of animal welfare issues using the LAKS DVD (which was intended for advertising & not for training veterinary inspectors) beside some problems which are discussed all over the Community. To these belong the hygiene requirements of joints between walls and floors because of the question of easy cleaning. The expert points out that a special control of condition of these should be incorporated in the operators maintenance plan to demonstrate effective controls regarding possible microbiological hazards.

Regarding the question of a suitable organisation in BiH for controls of fishery products the expert points out that he is not in the position to propose any structure. The introduction of the SVO representative at the beginning of the workshop has shown that there is a working structure in place. However the expert stresses that an appropriate chain of information in both directions between the central competent authority and the authority in charge is essential for an effective system of food controls including those of fishery products.

An important topic for the future will be labelling of consignments and official certification. The SVO representative demonstrates very clearly how the use of the labels are foreseen and In addition the expert informs what is going on at Community Border Inspection Points regarding certificates and checks by the responsible veterinarians.

It belongs to the obligations of operators in food sector to train staff according to food safety in the area of hygiene and of fishery products food safety. A comparable responsibility concerns the official side for training food inspectors as well. The expert shows a long list of required fields of training (see annex) regarding also the "Better Training for safer Food programme" of EU.

**Conclusion regarding the fishery products part of the concerned Twinning Project:**

The expert gets the impression and there is evidence that a lot of issues discussed during the previous visits of the expert including certain shortcomings are put into consideration for correction and set into practice by the responsible Competent Authorities of BiH.

This finalizing workshop contributes to the strengthening in particular of veterinary inspectors in charge as was shown by a lot of questions and discussions from the BiH side.

**Acknowledgement**

The undersigned thanks all levels of BiH Veterinary Competent Authorities involved in his visits and workshops for the friendly and open discussions. It was a real pleasure to work in this collegial atmosphere. I wish the SVO all the best and a successful work in the future.

And finally my thanks go to the project responsible especially to RTA Mrs. Karoline Schollmeyer for the invitations. She performed an excellent organisation and made the success of my visits possible.

Signed  
Michael Stede

**Annex:** Presentations used in the workshop